

appetizers & salads

	gr	price
Quinoa salad Quinoa baked pumpkin broccoli yoghurt	220	480 ₺
Fried Suluguni cheese Suluguni cheese plum in red wine walnuts	180	650 ₺
Beef carpaccio Beef Parmesan cheese mousse spicy herbs mustard sauce	200	750 ₺
Sea bass ceviche Sea bass coconut grapefruit & lime	160	750 ₺
Nicoise salad with grilled tuna Grilled tuna vegetables green olives quail egg	250	780 ₺
Warm avocado salad with prawns & sea scallops Kataifi prawns & grilled scallops lettuce mix orange grapefruit avocado	230	900 ₺
Burrata Burrata fermented vegetables sweet persimmon baked pepper sauce	250	1050 ₺
Kamchatka crab Crab meat Stracciatella cheese sorrel pesto sauce zucchini	180	1400 ₺



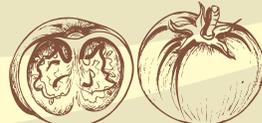
hot appetizers

Quail & warm salad Quail warm salad with bone marrow & apple sorrel	170	500 ₺
Shrimps, pumpkin & smoked speck Steamed shrimps mashed pumpkin smoked speck crisps pumpkin bisque sauce	220	750 ₺
Black sea mullet with ratatouille vegetables Mullet ratatouille vegetables cauliflower cream	210	750 ₺
Grilled scallops with tangerine & caviar cream Grilled scallops caviar cream tangerine fennel spinach	170	1100 ₺



soups

AGE Cream of broccoli soup Broccoli cream with almond milk grilled vegetables	350	450 ₺
Cream of celery soup with quince Cream of celery soup caramelized quince walnut	300	450 ₺
Beef and mushroom consommé Beef and mushroom broth mixed herbs crispy mushroom & potato pies	300	650 ₺
Lamb soup with marinated pepper, eggplant & tomatoes Eggplant tomatoes lamb shank coriander	350	650 ₺
Soup de Poisson Fish soup with mussels, calamari & prawns sauce rouille baguette	400	1300 ₺



pasta & risotto

	gr	price
Risotto with pumpkin, smoked duck & goat cheese Vialone Nano rice pumpkin duck local goat cheese onion marmelade	250	780 ₺
Casarecce with veal Veal fillet with green olives basil Parmesan cheese	280	780 ₺
Fregula with rabbit Rabbit fillet in mustard emulsion vegetables fregula olive crumble	250	800 ₺
Spaghetti with tiger prawns & calamari Prawns calamari basil tomatoes burrata anchovy tomato sauce	250	950 ₺
Ravioli with crab & prawns Ravioli sweet corn & lime sauce lemongrass	200	1150 ₺



hot dishes

Spiced pork Pork shoulder organic vegetables beans marinated onion	310	900 ₺
Catalan style chicken Chicken roll with nuts and dried fruit field mushrooms chlorophyll sauce mustard sauce	280	900 ₺
Smoked mountain trout Smoked trout spinach & grapes almond sauce	300	950 ₺
Duck breast with orange sauce Duck breast polenta pak choi orange	280	1000 ₺
AGE Red snapper Red snapper fillet parsnip pear parsley & mussel sauce	240	1500 ₺
Beef tenderloin Tenderloin bull tail stew marrow mashed potatoes Bordelaise sauce ceps	300	2200 ₺



grilled dishes

Char-grilled chicken Pressure cooker grilled chicken tomato salsa oriental spices	310	1000 ₺
Skirt steak Diaphragm steak mushroom sauce	290	1200 ₺
Sea bass Grilled sea bass tapenade	210	1400 ₺
Salmon Skin-on salmon fillet orange sauce	210	1700 ₺
Seafood (for two) Tiger prawns Black sea rapa whelk calamari sea mussels sea bass	440	2500 ₺
Rib eye steak Bryansk beef steak pepper sauce	380	3000 ₺

Anti-Aging Dish
 Energy Dish
 Low-Calorie Dish
 Gluten-Free Dish



All prices are indicated in rubles, VAT 20% included.
* This menu contains standard information only. You can find all approved prices at our customer info stand.

	gr	price
Mashed potatoes	150	250 ₺
Broccoli & pak choi	150	300 ₺
Broccoli pak choi oyster sauce		
Grilled vegetables	150	450 ₺
Zucchini eggplant sweet pepper onion tomatoes		
Organic vegetables in lemon sauce	120	550 ₺
Mini zucchini carrot green peas broccoli		
Grilled asparagus	150	700 ₺
Grilled asparagus Beurre Blanc sauce		

garnish



desserts

	gr	price
Persimmon & tangerine	90	380 ₺
Persimmon vanilla cream buckthorn sauce tangerine espuma tangerine meringue		
Chocolate & banana	120	450 ₺
Chocolate ganache Abkhazian lemon jelly black sesame caramelized bananas		
"Faux oeufs" cheesecake	120	500 ₺
Creamy cheesecake Parmesan cheese crumble mango		
Café Gourmand	75/150	450 ₺
Coffee triple chocolate mousse Madeleine cake cake of the day		
Winter fruits	150	550 ₺
Feijoa pomegranate jelly cherry sorbet walnut		



Set 1 - 1900 ₺

Fried Suluguni cheese

Suluguni cheese | plum in red wine
walnuts



Spiced pork

Pork shoulder | organic vegetables
beans | marinated onion

Chocolate & banana

Chocolate ganache | Abkhazian lemon jelly
black sesame | caramelized bananas

gr

180



Sea bass ceviche

Sea bass | coconut | grapefruit & lime

Beef consomme with mushrooms & herbs

Meat broth with mushrooms
mixed herbs | crispy mushroom
& potato pies

Catalan style chicken

Chicken roll with nuts and dried fruit
field mushrooms | chlorophyll sauce
mustard sauce

gr

160



Quinoa salad

Quinoa | baked pumpkin | broccoli
yoghurt



Red snapper

Red snapper fillet | parsnip | pear
parsley & mussel sauce

Winter fruits

Feijoa | pomegranate jelly
cherry sorbet | walnut

gr

220

240

150

Dear guests!
We are delighted to offer 15% discount on the restaurant menu
daily from 12 pm till 3 pm



Nikolay Khvalynskiy graduated from St.Petersburg Culinary School; he was trained by best international Chefs and educated at Grand Circle Culinary School in Amsterdam.

Nikolay follows the wide and exciting career path; he is the expert of modern culinary approaches and various cuisines of the world. You're kindly invited to taste our new Chef's masterpieces at Sel Marin restaurant.

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